

# PORTSMITH

BRUNCH MENU

## BREAKFAST BUFFET

PLEASE ASK ABOUT OUR BUFFET | \$25

Enjoy a Selection of Cereals, Hot Oatmeal, Chef Selection of Meats and Cheeses, Yogurt, Housemade Granola, Freshly Baked Pastries, Assorted Breads and Spreads, Seasonal Fruit, and Dark Matter Coffee

### RAW + LIGHTLY COOKED

#### SHUCKED OYSTERS | 18/half dozen\*

Kombucha Mignonette, Cocktail Sauce

#### TUNA TARTARE | 15\* | 4

Umami Shrub, Cilantro, Market Chilies

#### CHARRED SHRIMP COCKTAIL | 15

Four U-12 Tiger Shrimp, Cocktail Sauce

#### HERB CURED LOX & BAGEL | 17\*

Loc Duart Salmon, Cipollini Onions, Capers, Cream Cheese

#### KING CRAB BUN | 18\*

Bao Bun, Brown Butter, Fines Herbes

### BRUNCH

#### PORTSMITH TRADITIONAL | 14\*

Two Eggs, Breakfast Potatoes, Charred Tomatoes and Chutney  
Choice of Bacon, Chicken Sausage, or Fried Fish  
Choice of English Muffin, Sourdough, or White Toast

#### BREAKFAST BURRITO | 14\*

Served Cali Style with Ivan's Chorizo, Scrambled Eggs and Salsa Roja

#### CLASSIC OMELETTE | \$14\*

Choice of Sliced Ham or Chopped Bacon, Mushrooms, and White Cheddar.  
Served with Breakfast Potatoes

#### CRAB CAKE BENEDICT | \$14

Jonah and Alaskan King Crab, Poached Eggs, Old Bay

#### CALIFORNIAN | \$10\*

Avocado on an Everything English Muffin with Crispy Shallots, and Radish Sprouts. Add Fried Egg +2, Add King Crab +12

#### FRIED FISH and WAFFLE | 16\*

Classic Tartar Sauce, Dark Matter Maple Syrup

#### BLUEBERRY PANCAKES | 12

Lemon Zest, Pure Maple Syrup

#### CHOCOLATE CHERRY FRENCH TOAST | 12

Dulce de Leche, Chili Powder, Berries, Coffee Whipped Cream

#### DOUBLE CHEESEBURGER | 12

American Cheese, Fried Pickles, Spicy Tomato Relish,  
French Fries

#### DANICA'S FRIED CHICKEN SANDWICH | 12

Fresno Chili Sauce, Shredded Lettuce, Pickles, French Fries

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### COFFEE + TEA + JUICE

#### SMOOTHIE | 7

Purple Berry  
Banana & Peanut Butter  
Green Apple & Avocado

#### DARK MATTER COFFEE

The Leviathan Blend Coffee | 4.50  
Japanese Style Iced Coffee | 5  
Unicorn Blood Espresso Roast | 5  
Latte | 5  
Cappuccino | 5

#### RISHI TEAS

Chamomile Medley | 6  
Hibiscus Berry | 6  
Jade Cloud | 6  
English Breakfast | 6

#### JUICE BAR

Orange | 6  
Grapefruit | 6  
Sparkling Mango Nectar | 6

### BLOODY MARY and BUBBLES

#### CLASSIC BLOODY MARY | 11

Vodka, Celery, Charred Tomato, Dehydrated Cucumber,  
Old Bay, Mint

#### SUNSHINE MARY | 12

Gin, Natural Blonde Bloody Mary Mix, Kimchi Oil, Thai Basil

#### PORTSMITH MICHELADA | 10

Corona Light, Shishito Pepper, Togarashi. Add Tequila +5

#### BOTTOMLESS BUBBLES | 20

Orange Juice, Seasonal Puree, Spirit Dropper  
(minimum 2 people, 2 hour limit)

JOIN US FOR  
HAPPY HOUR

MONDAY - FRIDAY  
4PM - 6PM



SPECIALTY COCKTAILS

ALL \$13

**S.S.  
SWIZZLE**

White Rum, Cachaça,  
Strawberry & Sage Shrub, Lime

**THE PERFECT  
STORM**

Tequila, Green Chartreuse,  
Crème de Violette, Lime

**PORTSMITH  
PASSION**

Ketel One, Passionfruit, Aperol,  
Avocado Orgeat

**THE  
CAMBRIDGE**

Bourbon, Sherry,  
China China, Orange

SPARKLING

NV Prosecco, **TENUTA SANTOMÈ**,  
Veneto ITA | 12/48

2015 Brut Rose, **GERARD BERTRAND**,  
Cuvee Thomas Jefferson, Limoux FRA | 12/48

NV Brut, **PIPER-HEIDSIECK**,  
Champagne, FRA | 22/88

NV Brut Rose, **ANDRE CLOUET**,  
Champagne, FRA | 115

2010 Special Club, **PIERRE GIMONNET & FILS**,  
Champagne FRA | 195

2004 Brut, **DOM PERIGNON**,  
Champagne, FRA | 450

ROSÉ

2017 Rosé, **L'OSTAL CAZES**,  
Languedoc-Roussillon, FRA | 12/48

2018 Rosé, **PALA**, Isola dei Nuraghi Silenzi  
Sardinia, ITA | 12/48

WHITE

2016 Assyrtiko, **TSILILI**,  
Thessaly, GRC | 10/40

2017 Pinot Grigio, **TERRA VIVA**,  
Veneto, ITA | 9/36

2017 Chardonnay, **SONOMA-CUTRER VINEYARDS**,  
CA | 15/60

2016 Chablis, **DANIEL DAMPT**,  
Burgundy, FRA | 15/60

2017 Sauvignon Blanc, **GERARD BERTRAND**, Perles  
Languedoc-Roussillon, FRA | 12/48

2016 Riesling, **PJ VALCKENBERG**, Der Stift  
Rheinhessen, GER | 8/32

2015 Chardonnay, **JORDAN**,  
Russian River, CA | 72

2016 Grüner Veltliner, **WEINGUT BERNHARD OTT**,  
Niederosterreich, AUT | 56

2016 Gewurztraminer, **ELENA WALCH**,  
Alto Adige, ITA | 56

2016 Sancerre, **FRANÇOIS LE SAINT**, Calcaire  
Loire Valley, FRA | 52

2015 Grenache Blanc, **M. CHAPOUTIER**, Luberon  
La Ciboise Blanc, Rhone, FRA | 40

2017 Blend, **GOODFELLOW**, Matello Whistling Ridge  
Willamette, OR | 40

RED

2015 Gamay, **GUILLOT-BROUX**, Macon-Cruzille  
Burgundy, FRA | 12/48

2016 Pinot Noir, **RAEBURN**,  
Russian River Valley, CA | 15/60

2016 Malbec, **TOMERO**,  
Valle de Uco, ARG | 10/40

2013 Cabernet Sauvignon, **THOMAS HENRY**,  
CA | 10/40

2015 Pinot Noir, **BOEDECKER CELLARS**  
Willamette Valley, OR | 62

2014 Pinot Noir, **EN ROUTE**, Les Pommiers,  
Russian River Valley, CA | 120

2012 Syrah, **HEDGES**,  
Red Mountain, WA | 75

2015 Cabernet Franc, **DOMAINE DOZON**, Chinon  
Loire, FRA | 52

2013 Amarone della Volpolicella, **MONTE ZOVO**  
Veneto, ITA | 90

2014 Cabernet Sauvignon, **MATTHIASSEN**  
Napa Valley, CA | 135

2014 Cabernet Sauvignon, **CAYMUS**,  
Napa Valley, CA | 150

BEER

**MILLER HIGH LIFE** | 5

**MILLER LITE** | 5

**AMSTEL LIGHT** | 7

**CORONA LIGHT** | 7

**RAVINIA BREWING "FOUR SHORE"** | 7  
Belgian Style White Ale - 4.5% - Illinois - 12 oz

**REVOLUTION EUGENE PORTER** | 7  
Robust Porter - 6.8% - Illinois - 12 oz

**REVOLUTION FIST CITY** | 7  
Pale Ale - 5.5% - Illinois - 12 oz

**STELLA ARTOIS** | 7  
Pale Lager - 5.2% - Belgium - 12 oz

**BELL'S TWO HEARTED** | 8  
American IPA - 7% - Michigan - 12 oz

**OFF COLOR TROUBLESOME** | 8  
Gose - 4.3% - Illinois - 12 oz

**RIGHT BEE CIDER** | 8  
Hard Cider - 6% - Illinois - 12 oz

**3 FLOYD'S ALPHA KING** | 10  
American Pale Ale - 6.7% - Indiana - 16 oz